

DIETARY OPTIONS

PLATED ENTRÉE GLUTEN FREE SUBSTITUTIONS

Salads

Caesar Salad with Shaved Parmesan, and Oven Roasted Tomatoes

Mixed Baby Greens with Fresh Strawberries, Goat Cheese and Toasted Walnuts with Red Wine Vinaigrette

Spinach Salad with Shaved Radish, Tear Drop Tomatoes and Diced Yellow Peppers with Bacon Vinaigrette

Sauces

Garlic Thyme Jus, Merlot Demi Glaze, Lemon Butter Sauce, Chardonnay Chive Sauce or Roasted Tomato Coulis and Truffle Essence

Starches

Wild Rice Pilaf, White Rice, Brown Rice, Yukon Gold Potato Puree, Creamy Herb Polenta, Parsnip Puree, Herb Roasted Fingerlings or Roasted Potatoes with Rosemary Glaze

Desserts

Crème Brûlée with Berries

Flourless Chocolate Cake with Raspberry Coulis

Macerated Berries with Vanilla Whipped Cream and Chocolate Swizzle Stick

Chocolate Mousse with Caramel Sauce

DIETARY REQUESTS

Please Notify your Catering Manager of Special Dietary Requests, Vegan or Vegetarian Meals needed. Please see options for starters, sauces, sides and desserts for lunch and dinner plated entrees. Custom chef menus can be created upon request.

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.

